



ESTABLISHED 1798

DOW'S

PORT

DOW'S 2024 VINTAGE PORT

James R. Dow



DOW'S 2024 VINTAGE PORT



QUINTA DA SENHORA DA RIBEIRA



5,535 CASES · 17% OF DOW'S TOTAL VINEYARD PRODUCTION IN 2024

After seven years, Dow's returns with a vintage that exemplifies the house's legendary character: powerful structure and concentration, peppery tannins and a distinctive drier finish. The 2024 is a classic worthy of standing alongside the highly acclaimed Dow's declarations of this century – the 2007 (100 points Wine Spectator), the 2011 (Wine Spectator Wine of the Year in 2014), and the impressive back-to-back 2016-2017 declarations. For well over a century, five generations of our family have farmed the two vineyards that form the backbone of Dow's classic Vintage Ports: Quinta do Bomfim in the Cima Corgo and Quinta da Senhora da



Ribeira, further upriver in the Douro Superior. It is the combination of the finest wines from these two estates that gives Dow's Vintage Ports their signature structured grip and powerful frame – an unmistakable lineage stretching back more than two centuries.

THE 2024 VINTAGE

2024 saw the return of an old-style Douro vintage that previous generations of our family would have recognised. At Bomfim, picking began on 9th September, and the harvest only ended in the first week of October – the resumption of classic Douro timing after years of earlier, compressed harvests.



QUINTA DO BOMFIM



QUINTA DO SANTINHO

The Douro enjoyed a viticultural cycle with more moderate conditions, in line with the 30-year average for temperatures and rainfall. At Bomfim, cumulative rainfall for the year was 655.6mm, practically aligned with the 30-year average of 658mm. The bulk of this (just over 70%) fell during the winter months – critical for replenishing soil water reserves. In fact, it was the second wettest winter in the Douro of the last decade.

The spikes of heat observed in July and a heatwave during the first half of August were easily mitigated by the generous water reserves accumulated over winter. As August progressed, temperatures began to come down, with cooler nights providing the perfect conditions for steady, balanced phenolic ripening that continued throughout September.

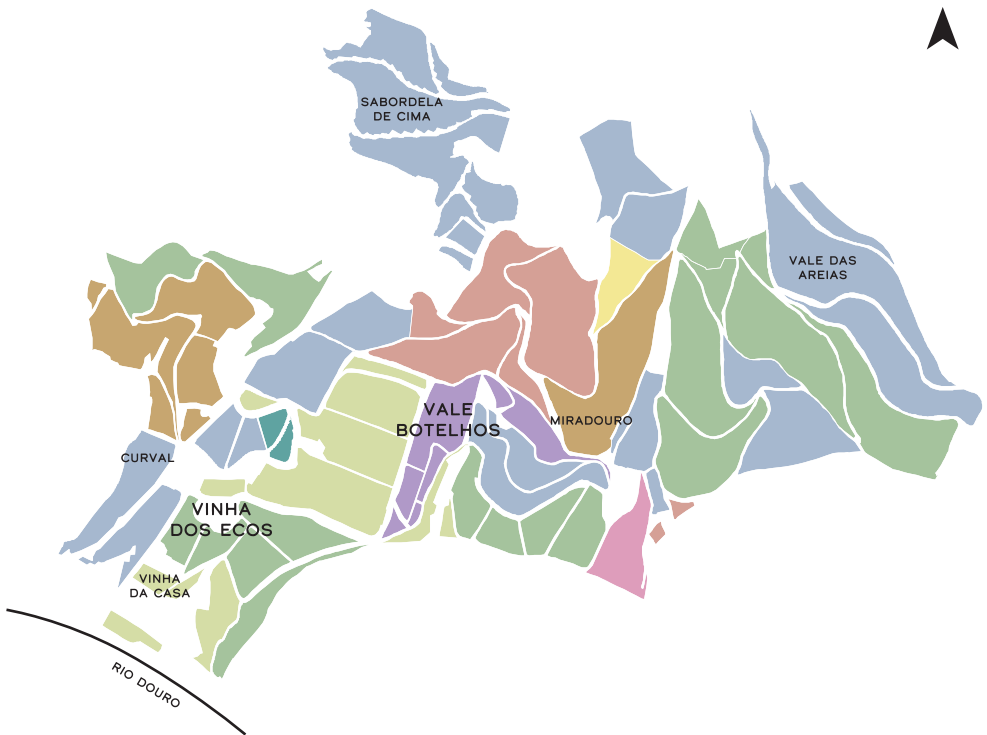
The vintage kicked off with great optimism, as Charles Symington noted in his harvest report: "A general sense of excitement could be felt in the wineries as lagares were filled with musts between 13° and 14° Baumé showing great colour and wonderful aromas. It was clear to all that we were making great wines and that the long-awaited pattern of classic conditions for varieties to be picked in the typical sequence through September and early October had returned!"

The Touriga Franca is a prerequisite of any great Dow's Vintage, and it really excelled in 2024. Small wonder that it forms the largest component of the blend (40%), closely followed by Touriga Nacional (35%). When these two varieties excel, chances are that a Vintage Port is in the making. The Franca was all sourced from Senhora da Ribeira, which also contributed a proportion of the Touriga Nacional from its prized, mature Vinha Grande plots. Bomfim supplied a combination of Touriga Nacional and old, field-blended vines, as well as Alicante



Bouschet. The privately owned Symington family property of Quinta do Santinho, neighbouring Senhora da Ribeira, completed the blend with a sizeable component of low-yielding old vines, which provide fantastic breadth and intensity to the wine.

QUINTA DO BOMFIM



- | | | |
|------------------|-------------------|-----------------------|
| TOURIGA NACIONAL | TINTA AMARELA | TINTO CÃO |
| TOURIGA FRANCA | SOUSÃO | FIELD BLEND |
| TINTA BARROCA | ALICANTE BOUSCHET | GRAPE VARIETY LIBRARY |



THREE GENERATIONS OF SYMINGTONS
AT QUINTA DO BOMFIM

TASTING NOTE

Typical deep, brooding aromas of blackcurrant and blackberry, with hints of bitter chocolate, black pepper and powdered schist. Concentrated on the palate, with a compact, tight-knit structure which gradually reveals sumptuous blackcurrant, plum and liquorice flavours, held in balance by a bolt of acidity and peppery tannins with Dow's trademark drier finish. The powerful, taut frame, with a cast iron backbone is an unmistakable feature of the great line of Dow's Vintage Port thoroughbreds stretching back more than two centuries. The verve and purity of fruit, accentuated by the fine acidity are quite remarkable.

PROVENANCE

- Quinta do Bomfim
- Quinta da Senhora da Ribeira
- Quinta do Santinho

GRAPE VARIETIES

- Touriga Franca: 40%
- Touriga Nacional: 35%
- Field blend (vinhas velhas): 15%
- Alicante Bouschet: 10%

WINE SPECIFICATION

- Alcohol by volume – 20% v/v (20°C)
- Total acidity – 4.50 (g/l)
- Baumé – 3.40
- Bottled during May 2026 with no filtration
- Winemakers: Charles Symington, Pedro Sousa (Bomfim), Ricardo Carvalho (Senhora da Ribeira)